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Pastry and Bread: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Pastry and Bread (GB 7099-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB7099-1998 Hygienic Standard for Pastry and Bread:

BEGIN TRANSLATION

Items noted in the translation of GB7099-XXXX Hygienic Standard for Pastry and Bread:

- The original standard structure has been revised. The specifications on materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation have been added to this standard.
- The measuring unit of peroxide value was modified from meq/kg to g/100g;
- The measuring unit of acid value as mgKOH/g was added.

Drafting Units of this Standard include: the Disease Prevention and Control Center of Beijing Municipality, the Food Hygiene Supervision and Inspection Institute of Tianjin Municipality, the Food Hygienic Supervision and Inspection Institute of Chongqing Municipality, and the Food Hygienic Supervision and Inspection Institute of Shandong Province.

Individual drafters of this Standard include: Meng Xianxi, Zhang Zheng, Hu Yuying, He Zhongchen, Wang Guichun, Ding Xiuying and Liang Jin.

The release of all editions substituted by this Standard includes:
The original standard GBn 145 was first issued in 1981. In 1986, GBn145 was revised as GB7100 "Hygienic Standard for Pastry, Biscuit and Bread" and issued as GB7099 "Hygienic Standard for Cakes with Decorated Patterns". In 1998, modification was again made on GB7099 and GB7100. The hygienic standard for pastry and bread in GB7099 and GB7100 was merged into GB7099-1998 "Hygienic Standard for Pastry and Bread"; this edition is the third revision.

GB7099-XXXX Hygienic Standard for Pastry and Bread

1. Scope

This standard specifies the requirements for pastry and bread, the hygienic requirements for food additive usage, production and processing procedures and inspection methods. This Standard applies to all kinds of pastry and bread that are made with grain, grease, sugar and eggs as raw material and with adequate auxiliary materials, processed through confectionary, molding and ripening.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760 National Standard for Food Additives
 GB/T4789.24 Food Hygiene Microorganism Test and Inspection of Candies, Pastry and Preserved Fruits
 GB/T5009.22 Determination of Aflatoxin B1 in Foods
 GB/T5009.56 Analysis Methods for the Hygienic Standard of Pastry
 GB7718 National Standard for Food Labels
 GB8957 National Standards for Pastry Factories

3. Definitions

The following terms and definitions apply to this standard.

3.1. Heat Processed Pastry and Bread

Foods made through heating and ripening as the final processing step.

3.2. Cold Processed Pastry and Bread

Foods made through heating and ripening, then processed with cream, margarine, egg white and cocoa are added. Food, however, does not go through the heating process, again.

4. Requirements

4.1. Raw Material Requirements

Shall meet the relevant standard and related regulations. The unsealed or bulk cream, butter, and egg white that are susceptible to deterioration shall be kept at low temperatures.

4.2. Sensory Inspection Requirements

Shall have the intrinsic color, taste, smell, and texture of pastry and bread, without sourness or molding. There should be no molding, moth sign or other foreign contamination inside or outside the food products.

4.3. Physical Inspection Requirements

Shall comply with regulations in Table 1.

Table 1. Physical Inspection

Item	Index
Acid value, mgKOH/g fat \leq	5
Peroxide value, g/100 g fat \leq	0.25
Total amount of arsenic (As), mg/kg \leq	0.5
Lead (Pb), mg/kg \leq	0.5
Aflatoxin B1, micrograms/kg \leq	5

4.4. Microorganism Requirements

Shall meet the regulations in Table 2.

Table 2. Microorganism Requirements

Item	Index	
	Heat Processing	Cold Processing
Total bacteria colony number, cfu/g ≤	1,500	10,000
Coliform group, MPN/100 g ≤	30	300
Mildew count, cfu/g ≤	100	150
Pathogens (salmonella, Shigella and staphylococcus)	Must not be detected	

5. Food Additives

5.1. Quality of food additives shall meet the relevant standards and regulations.

5.2. Variety and dosage shall comply with the regulations in GB2760.

6. Hygienic Requirement for Food Production and Processing

Shall meet the regulations in GB8957.

7. Packaging

The packing containers and materials shall meet the relevant hygienic standards and related regulations.

8. Labeling

Labels on shaped packages shall conform to GB7718.

9. Storage and Transportation

9.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

9.2. Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

9.3. Bulk products shall be protected from dust contamination during storage, transportation and sales; the cold processed products shall be kept, transported, and sold at low temperature.

10. Inspection Methods

10.1. Sensory Inspection Methods

Take greater than a 50-gram sample, observe whether or not its color, taste, smell, and texture are proper and meet the sensory inspection requirements of 4.1.

10.2. Physical Inspection Methods

10.2.1. Acid Value, Peroxide Value and the Amount of Arsenic and Lead
Determined according to methods in GB/T5009.56.

10.2.2. Aflatoxin B1

Determined according to methods in GB/T5009.22.

10.3. Microorganism Inspection Methods

Determined according to methods specified in GB4789.24.

END TRANSLATION